

THE GLEICHEN CALL

VOLUME 40

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Gleichenites Asked To Register For Blood Donations

Alberta citizens between the ages of 18 and 65, will be asked to register as voluntary blood donors when the Alberta Division Canadian Red Cross Society inaugurates Donor Enrollment Week June 15th to 21st. The Red Cross donor enrollment committee in Gleichen will be responsible for the registration of voluntary donors in this district.

There will be the fitting days when a prospective donor had to choose between a full meal and giving a donation of blood. Under the new system, which has been devised by Dr. W. Stinson, National Director of the Red Cross free blood transfusion service, giving of blood is a simple half-hour job with no pre-diet and no discomfort. But the results cannot be measured in terms of time or personal convenience; for your blood may save the life of a neighbor.

Residents of Gleichen will be asked to register as voluntary donors during the week set aside for this purpose—June 15th to 21st. The actual giving of blood will be undertaken at a time to be announced later when the mobile Blood Transfusion Clinic will visit this district. At that time the local Red Cross Branch will be on hand to answer all questions and staff of the mobile unit providing all equipment and medical nursing and technical staff.

This important service which is entirely rendering the hospital at British Columbia, will provide blood and plasma, free of any charge whatsoever, to all hospital patients where the local institution has agreed to provide the transfusion. In this connection it is mentioned that Hospital have made it known that eventually all active treatment hospitals in Alberta will be included in the plan.

Through the extension of one of the best Red Cross wartime services, Alberta citizens, and eventually everyone in Canada need not transfusion treatment will share in one of the greatest miracles—the gift of life from a fellowman.

To help this service operating in Alberta, the Alberta Division of the Canadian Red Cross Society will be opening a depot or laboratory in Edmonton and a sub-depot in Lethbridge. These centralized, fully qualified medical, nursing and technical staff will handle all the blood donated in this province down to the servicing of blood and plasma banks.

Your gift of blood, not more than two or three times a year, may mean the difference between life and death to a loved one or a friend. Remember Donor Enrollment Week June 15th to 21st, and register with your Red Cross at that time.

FREEZING AND CANNING STRAWBERRIES

It may be rather early to be talking about strawberry jam in some parts of Canada, the season for them has arrived. It is hoped that the strawberry crop will better this year than it has been for the last two or three years. The canning-makers are well along to make the best use of this most delectable fruit.

According to facilities available and taking into account personal tastes, strawberries may be frozen, canned or made up into jam.

With this in view quick freeze plant frozen strawberries are probably the choice since freezing, the color flavor and shape is so well retained that it is a joy to have frozen berries to serve out of season.

Some varieties of strawberries are more successful than others so it is recommended to check with the provincial department of agriculture for the varieties suitable. Based on their extensive work the work of freezing strawberries the best recommendations of the Consumer Section, Dominion of Agriculture, say that only fruit of a high quality should be frozen. The strawberries must be ripe but firm and at the ideal degree of maturity for freezing.

For the quick freeze method the strawberries are washed and hulled. If the hulls are not removed the freezing facilities are interested in the best recommended method for canning strawberries. The recommendations for freezing and handling the strawberries are the same for canning as for freezing.

For the cold pack method the syrup is made then the washed and hulled strawberries are added and slowly



A FAMILIAR SIGHT
It would be long before scenes like the above will be re-enacted in the towns and cities of Alberta when the free peacetime Blood Transfusion Service of the Canadian Red Cross

Society, now being organized in Alberta, gets underway early in July. Here Joyce Timmons, Toronto, laboratory technician, takes a sample of blood for typing from a prospective donor.

News Items of Local Interest

Mrs. Holden of Mannville, Alta., is visiting at the home of sister Mrs. R. S. Haskayne.

Mr. and Mrs. Tom Brown attended the hotel men's convention in Calgary.

Mrs. Elizabeth Gooderham of Vancouver is visiting at the home of Dr. Windsor.

Major and Mrs. A. F. Parkinson, of Eustonville, Minn., where they will spend several weeks in vacationing relatives. They are getting ready to leave for a three month's holiday trip through the United States.

The old curling ring is no more. Monday morning a gang of volunteer workers started work at tearing it down and by noon had taken off the rock by breaking it up. It is expected that if an atom bomb had finished the job the good lumber salvaged will be used on the new Recreation Centre.

Bob Haskayne, proprietor of the Pioneer Meat Market has purchased 10 head of high breed steers from James Till and will put the meat from these animals on sale at his Gleichen store. He can be assured of some choice beefsteaks. Mr. Frank Dow for years raised high class beef and disposed of it to the Pioneer Meat Market. Mr. Dow now operates a farm following Mr. Dow's retirement was made in Eustonville cement.

Mrs. and Mrs. W. Vandell were Calgary visitors over the weekend.

Canada can fairly claim to be among the most health conscious nation of the world, according to the health of its individual citizens than any other. Our was the first nation to insist on the "World Health Organization" that health of the people lies in the hands of the people. In the year 1900 the world was established in the province of Quebec in 1900 and a unique record has been kept since that time. One of the first governments to establish free medical care for the people was the liberal government of Saskatchewan in 1929. The dramatic discovery of insulin for treatment of diabetes was made in Canada by noted young Canadians Dr. Best and Dr. Best.

The ancient oracle who declares that "a man is wise who admits that he knows nothing" is quoted by Nansen, point out doctors and this applies particularly in such a rapidly spreading field as medicine. It is also rarely for the individual with proper qualifications to attempt medical treatment. Yet, that is just what many people do when they neglect to bring the kettle to a boil and simmered for one minute. The kettle is then covered removed from the heat and allowed to stand for one hour. Then the sealers are packed, leaving the required headspace of a half inch and sealed to the style of seal or used. The packing is done in the boiling water bath.

For the hot pack method the syrup is brought to the kettle in the tank then the strawberries are added, the kettle turned around and allowed to stand for one hour. The strawberries in the syrup are then brought to a boil, packed hot with the required head space and then processed for 15 minutes for both plain and quart sealers in the boiling bath.

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obtain expert advice for ailments, and practice self medication.

Rev. W. Sieber accompanied by his wife Mrs. Wilson and daughter Doss, paid several days last week at Canal Flats, B.C., visiting Mrs. Wilson's husband.

Gordon Clark, R.C.M.P., formerly of Gleichen but now located at Brooks was a visitor at the home of Mr. and Mrs. E. Jones over the weekend.

Mrs. C. E. McLeary and Mrs. J. MacArthur left on Tuesday for Banff where they will attend the grand lodge meeting of the Order of the Eastern Star.

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With the budget over, and the government sustained by majorities of 18 and 19 over the combined opposition, interest is increasing in the work of the House of Commons Radio Broadcast Committee. The campaign for this fall is not an all out and广播 planned attack on public opinion as is expected or perhaps one should say "suspected" by those who support the principles of the broadcast operated Canadian Broadcasting Corporation.

The lines of battle are not yet clearly drawn. No political party has taken an open stand against public ownership of radio in Canada but it is generally agreed that the Conservative Party is in favour of public ownership of radio. The C.C.F. supports the policy, the Social Credit party is in favour of private ownership, and the Progressive Conservative party with some support from the Social Credit corner. The C.C.F. supports the policy, the Social Credit party is in favour of private ownership, and the Progressive Conservative party with some support from the Social Credit corner. The C.C.F. supports the policy, the Social Credit party is in favour of private ownership, and the Progressive Conservative party with some support from the Social Credit corner.

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U.F.W.A. Meeting

The last regular meeting of the U.F.W.A. was held at the home of Mrs. D. Yule. There were twenty members and three guests present.

On June 15th, U.F.W.A. Sunday will be observed by the Arrowood U.F.W.A. and they have invited the Gleichen members to attend and bring picnic lunches.

It was announced that Farm Young Peoples' Week will be from June 30th until July 5th During this week there will be sewing courses.

Highlights were given by members also given was the Bulletin by Mr. H. Brooks.

The Brooks Conference will be held on June 21st and members are invited to bring any handicrafts they may have and also bouquets of flowers for the meeting.

The next meeting will be held at the home of Mrs. Erdridge's at which time Mr. and Mrs. Armstrong of Hussar will address the meeting. The U.F.W.A. and U.F.A. will meet together on that date.

Current Events were given. Mrs. Hudelson read a magazine article which was much enjoyed.

Community Theatre

Coming Attractions

SATURDAY JUNE 7—
"OBILENE TOWN" Starring Randolph Scott and Ann Dvorak.

Plus latest Paramount News

There will be no show on
WEDNESDAY JUNE 11th
As the Indian Stampede is taking place
However, do not fail to come and see Bob Hope on
SAT. JUNE 14 in "MONSIEUR BEAUCAIRES"
for the season's best laugh.

THIS PROGRAM IS SUBJECT TO CHANGE



SUPER REFINED For Smoother Performance

Add extra miles of smooth operation to your motor with PURITY MOTOR OIL. Super refined to meet the highest requirements of modern motor vehicles. PURITY MOTOR OIL flows freely at all operating temperatures. Its unique film of protection reduces high speeds, protects bearing surfaces, loads and heavy loads, to give that extra measure of protection found only in GOOD oil.

For safety and satisfaction USE PURITY Motor Oil and PURITY Service

DRIVE IN AT THE 99 SIGN
. D. E. SAMMONS

HEAD OFFICE CALGARY



FIFTH PATRONAGE DIVIDEND

PIONEER CUSTOMERS

Cheques are now in the hands of our Elevator Agents covering patronage dividend payment for the season 1944-45. If you delivered grain to a Pioneer elevator in that season kindly call and get your cheque.

We have previously distributed patronage dividends to our customers for the seasons 1941-42; 1942-43; 1943-44; 1945-46.

It is also our intention to distribute a patronage dividend for the season 1946-47 if our earnings permit.

Deliver Your Grain to

PIONEER GRAIN COMPANY

LIMITED



Widest.

Canada's National Film Board and Information Service are other important factors in this fight to protect and advance the development of the Canadian spirit. Parliament is well aware that our need for protection from European "ideologies" that would eventually ensnare and degrade our people.

Constructive criticism of these media of information is necessary in information and cultural facilities.

Hope For This Year's Harvest

AS ONE OF THE GREAT wheat-producing nations Canada, and particularly the people of the Prairie Provinces, cannot but at all times deeply interested in the world food situation, for economic conditions here are to a large degree dependent on the demand for foreign markets for the products of our farms. Wheat, which is also known in many places as the "bread grain" is always regarded as being of great value in sustaining life. In fact, it is the staple food of the world. At the present time there is an acute food shortage in the world, and a great deal depends upon the success of this year's harvest on the wheat farms of North America. Britain, which is managing on very limited supplies of food, has little hope of a good harvest this year because of the storms of unprecedented severity which buffeted the country during the summer.

Situation To Be More Acute

are occurring and many observers predict that even more serious situations will arise in the next few months. In regard to conditions in Germany, there are those who look upon the present plight of the people there as a direct result of their own actions. There are many who will say that the Germans should have eaten less bread, or, vice versa, that the Allies, which were responsible when their armies swept over Europe. This has been a controversial subject ever since the defeat of Germany. Disregarding the moral aspects of the problem, however, it must be admitted that we can hope for neither economic stability nor permanent peace when people in any part of the world are without food.

Should Receive More Attention

Lack of food is looked upon as one of the most common causes of political unrest, and recent events have demonstrated too clearly that economic stability can easily affect the own prospects for progress and security. The fact that we are without doubt living in "one world" and that the problems and distress of any one group of people cannot be safely disregarded, has not yet been fully realized and seriously considered by everyone. That fact, however, remains one of the most important factors in the world situation. We must, therefore, continue many of our present plans for the peace and security of the world with, if necessary, full. Great hope is centred this year on the wheat harvest in this country, and it is to be hoped that there will be a heavy crop, and that through it Canada may be instrumental in averting a real disaster throughout the world, and particularly in Europe, during the coming year.

Every child is color-blind at birth, and not until two-and-a-half years is the color vision fully developed.

FUNNY And OTHERWISE

"What's the most effective agency for the redistribution of wealth?"

"The wives and daughters of rich men."

"Which do you prefer in your future husband—wealth, ability, or appearance?"

"The pretty girl."

"Appears to me," my dear," replied the spider, "that he's got to appear pretty soon."

Tattered Tim: "I've been trampin' four years, man'am, and it's all 'cause I heard that the doctors recommended walkin' as the best exercise."

Mrs. Prim: "Well, the doctors are right. Walk along."

Negro Mammy—Ah wants to see Mistah Tompkins.

Office Boy—I'm sorry, but Mr. Tompkins is not here.

Negro Mammy—Go long chile, Ah don't want to marry Mistah Tompkins. Ah just wants see her.

Employer: "Why are you throwing those handfuls on the pavement?"

Bill Distributor: "Well, that's what the mother does I give 'em to. So it's only saving time."

Dexter (after examining patient)—I don't like the looks of your husband, Mrs. Brown.

Mrs. Brown—Neither do I, doctor, but he's good for our children."

"Mary," said her mother reprovingly, "every time you are naughty, I get a new grey hair."

Gee, Mom!—I must have been a terror when you were young—just look at Grandma!"

Judge O'Flaherty—"Haven't you been before me before?"

Prisoner: "No, y' honor. Oh never seen but was face that looked like mine. I took a photograph of an Irish king."

Judge O'Flaherty: "Discharge! Call the next case."

It was a concert in aid of the Children's Fund. A lady whose voice was simply appalling had just finished singing. The audience had just had a fit when he found his wife was applauding her boisterously.

"What on earth are you clapping for, have you gone mad?" he cried.

The woman's voice was simply awful."

"Oh, but her dress is lovely," cried his wife, "and I want to have another look at it so that I can give the dressmaker hints upon making mine."

Two friends (one married, the other a bachelorette) were at the lathe when they heard the performance of a famous actor.

"By jove," the married man murmured, "he's grand; he's grand." The bachelorette turned towards the leading lady, eh?"

"Yes—pretty good," the bachelorette agreed. "You know he's been married to her, actually, for eighteen years."

"What? Really married?" gasped the married man. "Gosh—what an actor!"



B.C. ARCHITECT DESIGNS HOMES TO SAVE STEPS—Mrs. Catherine Fisher, architect, shown with her two sons, Michael, 2, and Gerald, the only registered woman architect, is shown here with her two sons. She graduated from McGill University at 23 with a bachelor of architecture degree. Living at present in a rented home, she hopes to build a home. Her idea of a home is a design for living and working in a home; her advice: do not choose haphazardly from magazines, but benefit from everyday observation.



FORECAST FEATHERS FOR FALL MILLINERY

Feathers replaced flowers as favorite accessories in the military mannequin parade held at the Mount Royal Hotel to forecast fashions trends for the Australian autumn and winter seasons.

Australian designers showed it's always possible to start something new in women's hats by changing motifs in every color, shape and size. The idea is for off-the-face hats, in striking color combinations, while feathers are most frequently used.

Velling is still popular, worn over the face to give a mystic look, around the chin, or hanging like a bunting.

HUMAN HAIR USED To Repair Veil

HARDESMITH, South Africa—An heirloom veil, worn repaired with human hair, was made by a daughter of Mr. and Mrs. H. R. Pattinson when she was married recently. The veil was torn and mended by the bridegroom. It had, however, developed a few small holes, and "impossible mends" could do nothing with them. The threads were so fine that they had nothing to match it. Mrs. Pattinson eventually removed several long hairs from her head, and repaired the veil so beautifully that not a mark is visible.

SAY'S STUDENTS NEED SUNDAY SCHOOL TRAINING

WASHINGTON.—The main concern of Miss Bethel in Coggon has changed after 60 years of Sunday school teaching is that parents need religious training as much as their children.

Her observation is based on classes she still conducts every Sunday at the First Baptist Church and weekday days she makes to the parents' homes.

"Sunday school teachers," she believes, "should stress the memorizing of the Scriptures, for they help mind and men and women throughout life."

Without honey bees, it is estimated that 100,000 species of flowering plants would cease to exist.

Scientists Have Silent Airplane

LANGLEY FIELD, Va.—Scientists have produced the first "silent" airplane. Two hundred aviation experts, here for a demonstration of the new aircraft, witnessed the major developments of recent years.

John F. Victory, secretary of the National Advisory Committee on Aeronautics, said that complaints about noise had closed a number of metropolitan airports.

The racket of planes overhead causes some property near airports to decline in value and has brought a number of lawsuits.

J. A. Sherrill, project engineer for NACA, said the plane demonstrated here was the first one built in which all racing engines had been fully applied.

It has a five-bladed propeller which revolves at a maximum speed than a racing engine. The plane's top speed is 150 miles per hour.

In the demonstration, a plane which had been flying at 150 miles per hour made scarcely more noise than a glider when at a 300-foot altitude, listeners on the ground said.

ARMY MAKING PLANS FOR NEXT CHRISTMAS

EDMONTON—Christmas is a long way off, but the Canadian Army is already preparing to play Santa Claus to needy children in the United Kingdom and Europe.

Major E. P. Worthington, General Officer Commanding Western Army Command, announced the army plans to buy and send toys to the thousands of old ones in army shops for overseas this Christmas.

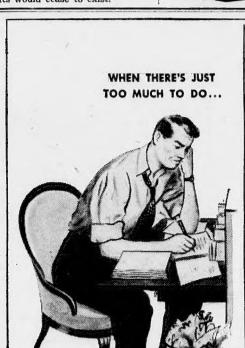
A1 Quality



You can do it, too—and keep your budget smiling. Here's the recipe: take Alabastine, mix with water, brush on walls and ceiling. Paints, varnishes, lacquers, shellacs. There's no trick to it. Alabastine dries quickly, without odour, and won't rub off. Comes in ivory, cream, buff, light buff, pink, light blue, grey, light green, slate.



ALABASTINE
WATER PAINT
75¢
A FIVE-POUND PACKAGE



ONLY LIPTON'S BRISK-TASTING TEA GIVES YOU THAT FLAVOR-LIFT

• Yes, it's really exhilarating—that delightful FLAVOR-LIFT you get with Lipton's Tea! It's a great combination of rich, full-bodied tea flavor—plus a lift that just makes you feel good all over. And only Lipton's Tea gives you that FLAVOR-LIFT...because it's the blend that makes Lipton's and Lipson's the make the blend. Try Lipton's the next time. Ask for it at your grocer's today!



MAGIC'S RICH Chocolate Dips!

• Cream ½ c. shortening and 1 ½ c. sugar. Add 1 egg, 1 c. flour, 1 c. milk, 1 c. chocolate chips, ½ c. nuts, ½ c. raisins, 1 c. orange juice. Sift together 2 c. flour, 2 c. sugar, 1 c. baking powder, ½ c. nuts, ½ c. raisins, 1 c. orange juice. Mix well. Bake in a 375° oven for 20 minutes.

Crescent Cookies Follow above recipe but substitute 1 c. shortening for butter. Cut smaller round from center of each. Press edges of each cookie into melted chocolate. Place on waxed paper. Let stand until set.

Creamy Cookies Follow above recipe but substitute 1 c. shortening for butter. Cut smaller round from center of each. Press edges of each cookie into melted chocolate. Place on waxed paper. Let stand until set.

Passes Scones Follow above recipe but substitute 1 c. shortening for butter. Sift together 1 c. flour, 1 c. sugar, 1 c. baking powder, ½ c. nuts, ½ c. raisins, 1 c. orange juice. Mix well. Bake in a 375° oven for 20 minutes.

Orange Scones Follow above recipe but substitute 1 c. shortening for butter. Sift together 1 c. flour, 1 c. sugar, 1 c. baking powder, ½ c. nuts, ½ c. raisins, 1 c. orange juice. Mix well. Bake in a 375° oven for 20 minutes.

Orange Muffins Follow above recipe but substitute 1 c. shortening for butter. Sift together 1 c. flour, 1 c. sugar, 1 c. baking powder, ½ c. nuts, ½ c. raisins, 1 c. orange juice. Mix well. Bake in a 375° oven for 20 minutes.

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